

GUASTI

PURE, CALIFORNIA

COOKING WINES



TREASURED FLAVORS
You can't forget

RECIPES

Lobster a la Newburg

- 2 Pounds Lobster
- $\frac{1}{2}$ Cup Thin Cream
- Yolks Two Eggs
- $\frac{1}{4}$ Cup Butter
- Few Grains Pepper
- $\frac{1}{4}$ Cup GUASTI COOKING SHERRY

Remove lobster meat from shell and slice.
Melt butter, add lobster and cook three minutes.
Add nutmeg, pepper and GUASTI COOKING SHERRY, cook one minute, then add cream and yolks of eggs slightly beaten. Stir until thickened. Serve on toast.

CRAB AND SHRIMP may be substituted in place of lobster.

Roasts, Baked Hams, Etc.

Baste with one cup GUASTI COOKING SHERRY.

Turtle and Other Soups

Add one tablespoon GUASTI COOKING SHERRY to each bowl of soup while cooking.

Sweetbreads, Kidney Saute, Etc.

Leave out salt in seasoning and add one or two tablespoons GUASTI COOKING SHERRY for each portion while cooking.

Stews

Omit salt in seasoning and add one or two tablespoons GUASTI COOKING SHERRY to each portion just before removing from fire.

Hamburgs

Sandwiches or Steaks

Omit salt and saturate with small quantity of GUASTI COOKING SHERRY at the time meats are cooking.

Cocktails

Shrimp, Lobster, Oyster, Crab

OYSTER COCKTAIL: (Serve Cold)

- 1 Tablespoon Tomato Catsup
- $\frac{1}{4}$ Tablespoon Vinegar or Lemon Juice
- $\frac{1}{4}$ Teaspoon Worcestershire Sauce
- 8 Small Raw Oysters
- 2 Drops Tabasco
- 2 Teaspoons GUASTI COOKING SHERRY for each portion.

Guasti Sweet Sherry Flavoring Sauce for Steamed and Baked Puddings

- $\frac{2}{3}$ Cup Butter
- $1\frac{1}{2}$ Cups Powdered Sugar
- $\frac{1}{4}$ Cup GUASTI SWEET SHERRY FLAVORING
- Nutmeg

Cream butter, add sugar gradually and flavoring drop by drop, and a dash of grated nutmeg. Very tasty served on plum pudding or date pudding.

Mince Meat

- 2 Pounds Fresh Lean Beef Boiled and chopped fine when cold
- 1 Pound Suet chopped very fine
- 2 Pounds Currants
- $\frac{3}{4}$ Pound Sliced Citron
- $1\frac{1}{2}$ Teaspoons Cinnamon
- 5 Pounds Chopped Apples
- 2 Tablespoons Ground Mace
- 1 Tablespoon Allspice
- $2\frac{1}{2}$ Pounds Brown Sugar
- 1 Pound Seeded Raisins
- 1 Grated Nutmeg
- 1 Tablespoon Ground Cloves
- 24 Oz. (1 Bottle) GUASTI SWEET SHERRY FLAVORING

Let stand 24 hours before using.

Leave out salt when using GUASTI COOKING SHERRY.

Sherry Souffle

- 2 Tablespoons Granulated Gelatine
- $\frac{1}{2}$ Cup Cold Water
- Whites 4 Eggs
- 1 Cup Whipping Cream
- 1 Cup GUASTI SWEET SHERRY FLAVORING

Soak gelatine in cold water, add flavoring, heat to boiling and stir until gelatine thoroughly dissolves. Let set until it thickens. Beat, add stiffly beaten egg whites, and fold in whipped cream. Mix, pour in wet molds, and chill.

Spanish Cream

- 1 Tablespoon Granulated Gelatine
- 2 Cups Milk
- 3 Eggs
- Sprinkle Salt
- 1 Cup GUASTI SWEET SHERRY FLAVORING

Add gelatine to scalded milk, pour slowly on slightly beaten yolks. Cook in double boiler until it thickens. Remove from fire, add flavoring, salt, and stiffly beaten egg whites. Turn into wet mold, chill, serve with whipped cream or sliced fresh fruit.

Figs in Sherry

- 1 Pound Dried Figs
- Chopped Walnuts
- 1 Tablespoon Lemon Juice
- 1 Cup GUASTI SWEET SHERRY FLAVORING

Stuff Figs with walnuts; put in pan with heated flavoring and lemon juice—cover, cook slowly until tender. (It may be necessary to add a little water before they are done to keep them from sticking.)

Write for

"Treasured Flavors"

{ The handsome thirty-two page recipe book containing more than sixty recipes written by world-famous chefs. }

ITALIAN VINEYARD CO.

Vineyards **Offices**
Guasti, California 1248 Palmetto Street, Los Angeles
Branches
11-13 Hubert St. 400 W. Kinzie St. 628 Godchaux Bldg.
New York Chicago New Orleans

Guasti Concentrated Grape Juice

(Red or White)

May be used most successfully in any recipe that calls for grape juice; remember to make ordinary grape juice, dilute it three parts of water to one part of GUASTI CONCENTRATED GRAPE JUICE.

Pineapple Grape Juice Punch

(Makes 12 Glasses)

Mix three cups GUASTI CONCENTRATED GRAPE JUICE previously cooled with three pints plain or charged water; add one-half cup fresh pineapple shredded; and one-half pulp of one can of pineapple finely chopped; add juice of four lemons; chill and serve.

Fruit Cocktail

Mix together one-half cup diced pineapple, one-half cup diced orange, one-half cup diced grapefruit, one-half cup seeded raisins, one-third cup GUASTI CONCENTRATED GRAPE JUICE diluted in one cup of water; place fruit in cocktail glasses; add grape juice; top with Maraschino cherries and whipped cream.

Grape Dessert

Soak one package Knox Gelatine, Jello or Jell-well in one cup cold water for five minutes; dissolve in two cups boiling water; add one-half cup GUASTI CONCENTRATED GRAPE JUICE (red or white); stir until thoroughly mixed; add one-quarter cup lemon juice; strain into mold.

Fruit Punch

(Makes 12 Glasses)

Cut into slices one lemon and one orange. Over slices pour three cups GUASTI CONCENTRATED GRAPE JUICE; to these add five cups water, three tablespoons lemon juice, one-third cup orange juice, one cup fresh pineapple pulp with juice, few sprigs fresh mint, few grains salt, few gratings nutmeg; cover and leave in ice box one hour; pour into tall glasses over crushed ice; add one pint soda water; serve with whipped cream on top.

Children are especially fond of GUASTI CONCENTRATED GRAPE JUICE, and it may be used on Toast, Pancakes and Hot Biscuits in the same manner as any maple or cane syrups.

Sierra Port or Sherry Wine Tonic

—at your Grocer

A natural health builder and an invigorating tonic and regulator of the system, combining the vital freshness of mature grapes with medicaments recognized for their therapeutic values as aids in toning up run-down systems. Particularly recommended for people of advanced age.

These products are all from the largest vineyard in the world, 5,000 acres at Guasti, California. All manufactured under U. S. Permit L. A., Calif. H-10033.

"a Guasti product"
(PRONOUNCED GWAH-STE)



BUY IT AT YOUR GROCERS



GUASTI

PURE CALIFORNIA
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BOTTLED AT THE VINEYARD
IN 6, 12 AND 24 OZ. BOTTLES

GUASTI

COOKING SHERRY
(WHITE LABEL)

SAUCE À LA BERCY
(YELLOW LABEL)

SAUCE À LA BORDELAISE
(GREEN LABEL)

SAUCE À LA NEWBURG
(BLUE LABEL)

SWEET SHERRY FLAVORING
(RED LABEL)

SWEET PORT FLAVORING
(PINK LABEL)

SWEET SAUTERNE FLAVORING
(ORANGE LABEL)

GUASTI PURE CONCENTRATED
GRAPE JUICE
(RED OR WHITE)

PACKED IN
QUART GALLON AND
FIVE GALLON CANS



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